

- c) polysorbate;
- d) an antimicrobial effective amount of citric acid;
- e) an antimicrobial effective amount of acetic acid;
- f) an antimicrobial effective amount of sodium benzoate; and
- g) lecithin.

3. (AMENDED) A pan release coating, decarbonizing agent and nontoxic cooking surface cleaner according to claim 1 further comprising lecithin in an amount above about 4% by weight.

4. (AMENDED) A pan release coating, decarbonizing agent and nontoxic cooking surface cleaner according to claim 1 wherein said lecithin is in an amount of about 4% to 7% by weight

5. (AMENDED) A pan release coating, decarbonizing agent and nontoxic cooking surface cleaner according to claim 1 further comprising potassium sorbate.

6. (AMENDED) A pan release coating, decarbonizing agent and nontoxic cooking surface cleaner according to claim 1 further comprising an antifoaming agent.

7. (AMENDED) A storage stable pan release coating, decarbonizing agent and nontoxic cooking surface cleaner comprising;

- a) about 77% to 95% water by weight;
- b) about 2% to 8% monoglycerides and diglycerides by weight;
- c) about 2% to 7% polysorbate by weight;
- d) about .02% to 1% citric acid by weight;
- e) about .3% to 1% acetic acid by weight;
- f) about .02 to 0.3% sodium benzoate by weight;
- g) lecithin

9. (AMENDED) The pan release coating, decarbonizing agent and nontoxic cooking surface cleaner according to claim 7 wherein said lecithin is an amount of above about 4%.

10. (AMENDED) The pan release coating, decarbonizing agent and nontoxic cooking surface cleaner according to claim 7 wherein said lecithin is an amount of about 4 to 7%.

11. (AMENDED) A pan release coating, decarbonizing agent and nontoxic cooking surface cleaner according to claim 7 further comprising antifoaming agent.

19. (NEW) A method of decarbonizing baking equipment comprising

- i) applying a pan coating to a pan that has a carbon buildup;
- ii) said pan coating composed of
  - a) water;
  - b) mono and diglycerides;
  - c) polysorbate;
  - d) an antimicrobial effective amount of citric acid;
  - e) an antimicrobial effective amount of acetic acid;
  - f) an antimicrobial effective amount of sodium benzoate and
  - g) lecithin;

iii) baking a bakery product in said pan to remove said carbon buildup during the baking process.

20. The method of decarbonizing baking equipment according to claim 19 wherein said pan coating includes lecithin in an amount above about 4% by weight.

21. The method of decarbonizing baking equipment according to claim 19 wherein said pan coating includes lecithin is in an amount of about 4% to 7% by weight